

*GF = Gluten Free



APPETIZERS

- CRAB CAKES** 24
THREE 4OZ SPICY JUMBO LUMP CRAB CAKES COATED IN BREAD CRUMBS, SERVED WITH REMOULADE & FRESH PICO DE GALLO
- CHARCUTERIE BOARD** MAKE IT GLUTEN FREE WITH NO CROSTINIS 22
CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS, PICKLED VEGETABLES, AND CROSTINIS
- CALAMARI** *GF 15
LIGHTLY BREADED IN CORN STARCH & FRIED, SERVED WITH CHIPOTLE MANGO AIOLI

SOUPS

CUP | BOWL

- SOUP OF THE DAY** 5 | 7
- COWBOY CHILI** 5 | 7

DID YOU KNOW?

SEASONAL HERBS AND VEGETABLES SERVED ON THIS MENU ARE HARVESTED FROM THE PRICE FAMILY GARDEN, LOCATED OFF THE PATIO AREAS OF THE RANCHERS CLUB AND THE STATE ROOM

SALADS

- RC COBB** *GF 14
ROMAINE LETTUCE, BACON, AVOCADO, EGG, BLUE CHEESE, ROASTED CORN, SPICY PECANS, & BUTTERMILK RANCH DRESSING
- SANTA FE COBB SALAD** *GF 14
ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO, DICED AVOCADO, CHILI LIME PEPITAS, & CILANTRO LIME RANCH DRESSING
- CLASSIC CAESAR** (MAKE IT GLUTEN FREE WITH NO CROUTONS) 12
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, & CAESAR DRESSING
- HOUSE SALAD** (MAKE IT GLUTEN FREE WITH NO SAUCE NO CROUTONS) 10
ROMAINE LETTUCE, CROUTONS, SHREDDED CARROTS, CUCUMBERS, & TOMATO WEDGES

PRIME STEAKS

YOUR CHOICE OF ONE SIDE

- | | | |
|-------------------------|---------------|-----------|
| PORTER HOUSE *GF | 26 OZ. | 59 |
| RIBEYE *GF | 16 OZ. | 51 |
| FILET MIGNON *GF | 8 OZ. | 48 |
| STRIP LOIN *GF | 12 OZ. | 44 |

PRIME STEAK SIDES | ADDITIONAL SIDES

- | | | |
|--------------------------------------|------------|----------|
| SAUTÉED ASPARAGUS *GF | - | 5 |
| SAUTÉED BROCCOLINI *GF | - | 5 |
| HAND CUT FRENCH FRIES *GF | - | 5 |
| SWEET POTATO WAFFLE FRIES *GF | - | 5 |
| BAKED POTATO *GF | - | 5 |
| RED SKIN MASHED POTATOES *GF | - | 5 |
| LEMON SAFFRON RICE | - | 5 |
| SIDE HOUSE SALAD | 2 | 6 |
| SIDE CAESAR SALAD | 3 | 7 |
| MAC & CHEESE | 4 | 8 |
| LOADED BAKED POTATO *GF | 4 | 8 |
| LOADED MASHED POTATOES *GF | 4 | 8 |

STEAKS ARE PREPARED TO THE FOLLOWING

TEMPERATURES:

- RARE** — RED COOL CENTER
- MEDIUM RARE** — RED WARM CENTER
- MEDIUM** — PINK WARM CENTER
- MEDIUM WELL** — SLIGHTLY PINK CENTER
- WELL** — COOKED THROUGHOUT

ADDITIONS

- | | |
|---------------------------------------|-----------|
| ADD GRILLED CHICKEN BREAST *GF | 7 |
| ADD GRILLED STEAK® *GF | 10 |
| ADD GRILLED SHRIMP (5) *GF | 10 |
| OSCAR STYLE *GF | 12 |
| ADD SCALLOP (3) *GF | 16 |

ENTRÉES

- T-BONE LAMB CHOPS** (MAKE IT GLUTEN FREE WITH NO SAUCE) 46
TWO 5 OZ. GRILLED T-BONE LAMB CHOPS WITH MASHED RED SKIN POTATOES, ASPARAGUS & RED WINE REDUCTION
- TENDERLOIN CUTLET NAPOLEON** 38
TWO 4 OZ. PRIME TENDERLOIN CUTLETS HAND TENDERIZED, BREADED, FRIED, AND LAYERED WITH MOZZARELLA & MARINARA SERVED ON A BED OF PENNE PASTA AND TOPPED WITH AN ARTICHOKE & BELL PEPPER RELISH
- OMAHA CUT RIBEYE CHICKEN FRIED STEAK** 35
8 OZ. OMAHA CUT PRIME RIBEYE HAND TENDERIZED, BREADED, AND PAN FRIED SERVED WITH CREAM GRAVY AND MASHED POTATOES
- SWEET CHILI GLAZED SALMON** (MAKE IT GLUTEN FREE WITH NO RICE AND ADDING SAUTÉED ASPARAGUS) 33
8 OZ. GRILLED SWEET CHILI GLAZED SALMON WITH LEMON SAFFRON CHIVE RICE
- SHRIMP & SCALLOP LINGUINE** (MAKE IT GLUTEN FREE WITH NO LINGUINE AND ADDING SAUTÉED BROCCOLINI) 33
SCAMPI STYLE RED SHRIMP & SCALLOPS WITH LINGUINE
- ORANGE GLAZED DUCK BREAST** 32
8 OZ. ORANGE, GINGER, AND SOY MARINATED GRILLED DUCK BREAST SERVED WITH A LO MEIN AND SAUTÉED VEGETABLE MIX
- WOOD GRILLED TROUT** (MAKE IT GLUTEN FREE WITH NO STIR FRIED VEGETABLES AND ADDING SAUTÉED ASPARAGUS) 28
6 OZ. WOOD GRILLED TROUT TOPPED WITH CARAMELIZED ONIONS SERVED WITH SOY STIR FRIED VEGETABLES
- SAUTÉED CHICKEN CHARDONNAY** (MAKE IT GLUTEN FREE WITH NO SAUCE AND SUBBING GRILLED CHICKEN) 25
6 OZ. LIGHTLY BREADED CHICKEN BREAST WITH CHARDONNAY MUSHROOM CREAM SAUCE, MASHED RED SKIN POTATOES, & ASPARAGUS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE.